

Weber Baking Company Receives Safety Award for Truck Operations

James W. Costello, president of the Weber Baking Company, has received notification that at the 29th annual convention of the National Safety Council, in session at Chicago last week, with more than 10,000 delegates and safety leaders in attendance, the Weber Baking Company was awarded one of the three trophies for having the best non-accident record for bakery truck fleet operations in the United States during the past year.

This national citation of the Weber Baking Company, for careful driving of its delivery trucks, will serve as an inspiration to the several hundred thousand boys and girls in Southern California, who are members of the Weber-Lone Ranger Safety Club.

Linon weaving and ship-building are the main industries of Ulster.

Labor Groups Endorse Hix



CLIFTON A. HIX

Two labor endorsements were received by Clifton A. Hix, Republican candidate for Congress from the 17th District during the past week. The San Pedro-Wilmington Central Labor Council, A. F. of L., comprised of approximately 40 local unions in the 17th Congressional district, and the Marine Firemen, Oilers and Wipers Union, an independent organization announced their support of the San Pedro attorney last Thursday.

Mrs. Sleeth Again Aids Supervisor's Campaign

Mrs. Roxie Sleeth, whose efforts in his behalf contributed toward Supervisor Oscar Hauge's majority vote in the August primary election, is again serving as manager of the Torrance campaign in behalf of the election Nov. 5 of the incumbent representative from this district on the county board. Mrs. Sleeth can be telephoned at her residence, 1616 Post avenue, phone 283 for any information about Supervisor Hauge.

Cooking School Recipes Contain Many Ideas for Better Meals

(Continued from Page 1-B) cake, upside down cake or cottage pudding. Baking time must be judged by amount of batter and size of pan used. For regular 8 inch layer about 30 minutes.

COFFEE REFRIGERATOR PUDDING

- 2 tablespoons Ben Hur (plain) gelatin
- 1/4 cup cold Ben Hur coffee
- Boiling coffee to fill cup
- 4 eggs separated
- 1 cup confectioner's sugar
- 2 teaspoons Ben Hur vanilla
- 1 pint Mayfair whipping cream
- 18 lady fingers or vanilla wafers

Soak the gelatin in cold coffee for 5 minutes then fill cup with boiling coffee, stir to dissolve gelatin. Then pour into larger bowl. Partially cool. Beat egg yolks and add sugar then gelatin mixture. Whip cream very stiff, fold into gelatin mixture which has begun to jell, add vanilla and lady fingers or wafers. Pour mixture into center and place in refrigerator for several hours. Top of pudding may be garnished with cherries.

FRENCH FRIED SHRIMPS

Shell fresh shrimp or prawns and remove digestive tract (blue vein on back of shrimp). Wash and dry thoroughly, then dust with flour. Dip in medium batter and fry, a few at a time, in Crisco at a temperature of 370 degrees.

BATTER WITHOUT BAKING POWDER

- 1 cup flour
- 1/2 teaspoon salt
- Few grains pepper
- 3/4 cup milk
- 2 eggs, well beaten
- Mix dry ingredients, add milk and eggs gradually.

BATTER WITH KC BAKING POWDER

- 1 1/2 cups flour
- 2 teaspoons KC baking powder
- 1/2 teaspoon salt
- 3/4 cup milk
- 1 egg, well beaten

Sift dry ingredients together, add milk and egg gradually. Fried shrimp are a complement to a Chinese dinner. La Choy Chinese products make it possible to have a Chinese dinner prepared in a few minutes. A dinner with authentic flavor but prepared by Americans of products suitable to Occidental taste.

TONIGHT'S RECIPES

Following are the dishes that will be prepared and cooked by Miss Gilbert at tonight's session of the "Happy Kitchen Cooking School" in the Torrance Civic Auditorium starting at 8 o'clock.

RASPBERRY JAM CAKE
4 1/2 cups cake flour
1 teaspoon KC baking powder
2 teaspoons soda
1 teaspoon salt
1 cup Crisco
1 1/2 cups California beet sugar
5 eggs
1 cup sour milk or buttermilk
1 1/2 cups raspberry jam.
Sift and measure the flour. Resist with baking powder, soda and salt. Cream Crisco and sugar until fluffy. Add eggs one at a time, beating vigorously after each addition. Add milk and jam alternately with flour, beating until smooth after each addition.

Pour into well Criscoed and floured pan. Bake 50 to 60 minutes at 350 degrees. Ice with butter icing.

BAKED HAM

Wilson's Tendermade Ham is processed so that it requires no boiling or parboiling before baking. Remove wrapper, place fat side up in shallow pan without water. Bake for 5 minutes to the pound at 300 degrees. Take from oven and remove the rind and score. Cover with selected glaze and return to oven at 425 degree temperature until delicate brown.

The following are a few of innumerable glazes which may be used:

- 1—Brown sugar moistened with orange juice.
- 2—1 cup honey to which has been added 1 tablespoon sugar.
- 3—Crushed pineapple which has been drained.
- 4—Apricots.
- 5—Ben Hur Prepared Mustard and brown sugar.

Ben Hur Glazes may be used with all these glazes.

MOR AND FRENCH FRIED POTATOES

Pare and cut potatoes into shoe string or waffle shape. Let stand in ice water to which a little lemon juice is added. Drain and dry on paper towelings just before frying. Slice Mor or cut in large cubes, and dip in beaten egg and Weber bread crumbs. Heat Crisco in deep fat fryer to required temperature 380 degrees. Fry small amount of food at one time and be sure it is completely covered. Turn food to assure even browning. Drain on paper towelings.

SQUASH CUSTARD

Any squash may be used for this recipe.

Cook squash until tender, drain well and mash, seasoning it with salt, pepper and butter. Beat 2 eggs light. Add 1 cup milk to eggs and stir into squash. Pour into well greased baking dish and bake until set (about 30 minutes) at 350 degrees. A little sugar and nutmeg may be added if desired. Cover with Weber Bread crumbs to form attractive crust 10 minutes before removing from oven.

BAKED ORANGES

Slightly grate rind of 6 oranges and boil in small amount of water 45 minutes. Drain and cut into quarters. Place in baking dish which has a close fitting cover. Pour over orange syrup made as follows: Boil 2 cups California Beet sugar, 1/2 cup corn syrup and 1/2 cup water for 5 minutes. Cover oranges with syrup and bake 1 1/2 hours at 350 degrees.

TAMALES

(Using Parchment Paper) (Makes 4 Large Tamales)
1 cup corn meal, or hominy grits
1 diced onion
2 tablespoons Crisco
1 cup hot water
Salt and pepper to taste
5 cups chicken or meat stock
2 cloves garlic
3 tablespoons Madonna tomato paste
1 tablespoon Ben Hur chili powder (or more)
Cooked chicken, veal, beef or turkey
Bell's chopped olives
Cook meat or fowl in small amount of water until tender. When done remove the meat or fowl. Cook corn meal or hominy grits in the stock. Fry onions in Crisco, add tomato paste and water and cook until thick. Add chili powder, salt and pepper. Strain through a sieve. Cut parchment paper in double sheets 10x12 inches. Divide meal between the four tamales, spread in center of parchment paper. Let cool, then put a spoonful of tomato sauce (strained) in the center, then 2 or 3 slices of meat, then another spoonful or two of tomato sauce on top and roll up with a double fold. Tie ends with string and steam for 1/2 hour. 1 or 2 Bell's olives may be enclosed in the tamales, or Bell's chopped olives added to tomato sauce.

MADONNA TOMATO SOUP

1 can Madonna Tomato Paste
1/2 teaspoon baking soda
1 quart Mayfair Homogenized milk scalded
4 tablespoons butter
4 tablespoons flour
Melt butter, add flour, stir until smooth. Add milk and stir until slightly thickened. Heat tomato paste and stir in soda. Turn tomato paste into milk sauce and serve at once. Top with whipped cream or a little chopped parsley or mint for garnish.
When a tempting amber brown soup is desired add a little of Gravy Master. It will also add a master touch of seasoning.

CROUTONS

Cut Weber's bread in squares and dry in oven until a dainty brown. Serve with soup. Excellent means of using dry bread.

FRIED RICE

(Two portions)
1 lb. roasted or fried Wilson's ham or bacon. Lobster or shrimp may be substituted for meat
1 can La Choy cooked rice or 1 cup of your own cooked rice
1 tablespoon chopped onion
2 tablespoons La Choy soy sauce
1 egg
1-18 teaspoon pepper
1/2 teaspoon salt
Cut meat into small pieces. Fry ham or bacon until brown. It is not necessary to heat or fry cold roasted meat, lobster or shrimp. Fry egg slightly on both sides in a very hot, well greased skillet. Add rice, onions, pepper, salt, meat or sea food, and mix thoroughly while cooking about 3 minutes. Remove from fire, add La Choy Soy Sauce and stir a few times. Serve while hot.

BUTTER PECAN ICE CREAM

1 tall can evaporated milk
1 teaspoon (plain) Ben-Hur gelatin
1 tablespoon butter
1/2 cup coarsely cut pecans
6 tablespoons sugar
1/2 cup chocolate
2 teaspoons vanilla
Scald milk, add gelatin which has been softened in 2 tablespoons cold water. Stir in chocolate until smooth. Cool. Melt butter and stir pecans in it. Brown slightly. Cool. Put milk into tray of refrigerator at coldest temperature. When it begins to freeze around the edge, remove to chilled bowl and beat until stiff. Fold in nuts, sugar and vanilla. Return to tray and continue freezing. Serves about six.

APRICOT SOUFFLE PIE

1 teaspoon gelatin, Ben-Hur (plain)
1/2 cup cold water
1 cup California Beet sugar
1 cup cooked apricot pulp (canned or fried apricots)
1 egg white
1/4 teaspoon salt
3/4 cup orange juice
1 cup cream (whipped)
Apricot halves and whip cream
Soak gelatin in cold water. Combine sugar, salt and orange juice, heat to boiling point, add gelatin.
ORANGE PASTRY
1 1/2 cup flour
2 tablespoons powdered sugar
1/2 teaspoon salt
1/2 cup Crisco
1 egg yolk
2 tablespoons orange juice
Sift flour, sugar and salt together. Cut in Crisco coarsely. Add beaten yolk to orange juice and toss flour mixture as flake and egg are added (a little at a time) to get even distribution of moisture. Roll with light stroke.

BROILED BACON AND LIVER

When boiling water is poured over liver it has a milder taste, but it is not necessary. Dip liver in marinade of one part lemon juice and three parts olive oil. Drain and place on cold broiler pan. Around this place strips of Wilson's Of Fashund Brand Bacon and broil until bacon is crisp. Broiled liver is more tender than fried and Of Fashund Bacon will have real bacon flavor.

K. C. BISCUIT MIX

8 cups flour
1/4 cup K C Baking Powder
1 cup Crisco
2 teaspoons salt
2 1/2 cups Mayfair Homogenized milk
Sift dry ingredients and cut in Crisco to size of small peas. Keep in container with lid in dry, cool place but where Crisco is used it is not necessary to keep in refrigerator to prevent off color or its growing rancid. Double action baking powder will retain the leavening properties longer than single action when used in recipes not baked immediately.

Household Hints

Kip is an antiseptic dressing which is used in institutions, industrial and emergency hospitals for burns, and a supply in the home will mean preparedness for an accident. It is also used for sunburn, surface irritations and cuts.
ADVANCE TOOTH POWDER
is sold in your grocery store for an economical price and is approved by the American Dental Association.
COFFEE
All coffee will keep the aroma and flavor longer if kept in a refrigerator. Ben Hur Coffee is no exception to this rule.
A little Rice put in salt shaker will help to prevent packing from moisture.
England's Bill of Rights was enacted in 1689.

Letter From Briton Asserts People's Morale Is Unimpaired

Assured by cablegram that the alleged bombing of her father's home city of Aston in England on Aug. 28 was just another case of German propaganda—it had been reported in a German broadcast heard in this country—Mrs. Elsie Neess of Palos Verdes found further relief in subsequent letters from Great Britain during the past week.

The German broadcast, which she heard, told of the "complete destruction of the very small town of Aston" where her father resides. But the cablegram stated "No such thing as you described here ails well letter following, soon love from Dad Sanders."

Mrs. Neess, who is an ardent worker for the British War Relief Association of Southern California, recently received the following letter, dated Oct. 13, from her uncle, Howard Sanders, of Wydale Green, Birmingham, England:

"When we sit at night during the air-raids our thoughts often wander to the good old days when you were all here and we cannot help but wish they were here again. But they will be, mark my words, we shall all live to tell the usual good stories and get the family together just as we often used to.

"In spite of all, we are all in excellent health and spirits and although we get a bit of bombing most nights I can assure you that now it has gotten to be a case of familiarity breeding contempt. Not because we have had no damage because we have."

"Birmingham is a large, important city and of course it is to be expected that 'Jerry' would wreak his vengeance on us. Well, if he calls wrecking the small homes of the workers he has but not the morale and it makes one feel so good to see how the people take it.

"Some of the shelters are most comfortable and who cares for Hitler down there, what with a game of cards, a mouth organ, sweets for the kiddies and a little drop of good cheer for the elders. Well, down we go and it's hot so bad.

"My son Howard has been in hospital on the coast and he wrote that one of his bedfellows had a young lady visitor one day last week who noticed a young chap in bed nearby who seemed very much lone. She asked who he was and why he seemed to have no visitors and was informed that he was a German soldier. She said: 'What a pity! I think I will take him this chocolate I have.' She did and he answered: 'My Fuehrer will thank you for this when he arrives.' So you see, my dear niece, these people are still being duped by their government.

"The Nazi airman who fly over here and escape our Hurricanes and Spitfires never return to the base they leave from. You see that would give the game away as to their losses. Isn't it rather obvious that this sort of thing cannot go on for ever? We can imagine what it will all mean when the truth is out over there in Germany.

"Just at present it appears that Hitler has thought better about trying to invade this island and so he wants his partner 'Mussol' to try it on with Egypt. Oh, what a headache they are going to get there?"

"What newspaper would you like? I should be glad to send any you ask for. Now it is getting late and as 'Jerry' does

not appear to be coming, I think we shall retire and hope for a good night's rest.

"Your father has put a pound note in the 'Elsie' Spitfire fund. Each county has a fund named after a local young lady and so all the girls who have the same first name are asked to subscribe to that fund. The Spitfire is then purchased in that name and goes into battle bearing it. You must say 'good luck' to the 'Elsie'!"

Ben-Hur Coffee Process Guards All Flavor Oils

Sales Director E. L. Weaver of Ben-Hur Products Co. knows all the answers about coffee in general—and about Ben-Hur Coffee in particular. During the 40 years Ben-Hur has been packing coffee, he says, "constant attention of our experts has been given to developing methods to protect and conserve the delicate, elusive flavor oils. Nature tucks away these oils in minute cells. From the moment coffee is roasted until it is vacuum-packed, it begins to lose flavor—so it becomes of vast importance if real coffee deliciousness is to be preserved to the last degree.

"Every Ben-Hur process has been developed to protect these flavor oils. That's why experts in sipping Ben-Hur coffee in comparison with top brands from all over the country, heartily join Ben-Hur in the sincere belief that Ben-Hur is actually the most delicious coffee packed in America. I am frank to say that other nationally sold blends may contain equally as fine coffee beans, but we have yet to discover a competitive coffee that equals the richness for which Ben-Hur has become famous."

CHILD INJURED

Robert Rohas, three-year-old of 2213 Harriett street, was treated at Torrance Memorial hospital Saturday afternoon for foot injuries suffered when he ran into the path of an approaching automobile near his home, according to report.

There are no "national" holidays in the United States. Each state decides on its own observance.

John Ponders



John Barrymore, "Great Profile" of American drama, studies books, decides he can make more money in movies than on stage; so, he quits Broadway for Hollywood and hopes to quiet creditors.

LAUNDRY

One tablespoon Epsom salts in rinse water will help to prevent white silk garments from turning yellow.

—Want Ads 25c—

It's Wise to Fix Up for Fall!



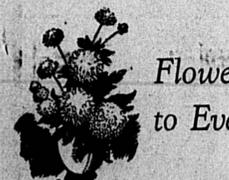
Check your roof now and avoid a leaky roof this winter. A new roof may save you repair bills later. Call us.

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GOOD COOKS agree



THERE'S no magic to making rich, creamy tomato soups, delightful aspics and dozens of other recipes that require true pure tomato flavor when you use MADONNA PURE TOMATO PASTE. Write to Riverbank Canning Co., Riverbank, California, for free recipe booklet.



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